



## EXECUTIVE CHEF HILTON SEDONA RESORT AT BELL ROCK

*Brandon Park*

**“My family is a Native American tribe from Wisconsin's Ho-Chunk Nation, but I spent summers at my grandparents' farm in Hollister, CA. They had sheep, horses and chickens. It's where I learned about fresh ingredients and the simplicity of flavors from my grandmother. I still make her recipes to this day. ”**

**- BP**



### EXPERIENCE

As a self-taught chef, Park grew up in the kitchen, eager to roll up his sleeves at mom-and-pop restaurants in Colorado. After stints at the Ritz Carlton Los Angeles and Andaz Scottsdale, he spent several years at the legendary Hotel Del Coronado, working hand in hand with acclaimed chefs and managing a wide range of banquet and catering operations. Today he leads the culinary charge as the Executive Chef at Hilton Sedona.

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